PROJECT TITLE : SAVOURY

PERIOD COVERED : APRIL 16 - MAY 15, 1981

WRITTEN BY : Ghiste-P. (PAG)

The purpose of Project SAVOURY is to prepare flavours which, when pyrolized with sheet or tobacco, give burley type flavour characteristics.

Production of Reaction Flavours

Two nonenzymatic browning reactions were conducted with the following experimental variables:

Flavour code	C-38/1(1)	P-15(2)
Initial amino acid composition	Standard hydrolysis HCl (6N)	Standard hydrolysis H_3PO_4-(10N)
pH of reaction	10,0	10,0
Neutralizing agent	NH_4OH	NH_4OH
Sugar used	Xylose	Glucose
Total solid content%	43	45
Final pH	9,5	9,0
Temperature of reaction (°C)	90	90
Time of reaction (hr)	96	96

The pH, total solid content and type of sugar were parameters that were changed. These same parameters will be modified once more during the next few months in order that their specific influence on flavour development may be further studied.

Φ00014433

Source: https://www.industrydocuments.ucsf.edu/docs/ffhk0000

PANEL EVALUATION

Following discussions with PME-LEAF DEPARTMENT (3) several individual burley grades were treated separately and they will serve as a basis for our flavour evaluation (Maillards reaction products). It should also be mentioned that two of these Burley grades (Greek burley and US burley) were only humidified with the Mallet and then cut. This was done in order to see the difference between a pure burley tobacco taste and a treated burley taste.

Cigarettes made with this tobacco will be produced in the near future.

REFERENCES

(1) Ghiste-P. notebook 791210 p14.

(2) Ghiste-P. notebook 791210 p15.

(3) Ghiste-P. Monthly Report, April 15, 1981.

P. Ghiste

PAG/jig/MAY 20 1981

0001443369

Source: https://www.industrydocuments.ucsf.edu/docs/ffhk0000